

Burgers

All fresh Angus burgers are 7oz and served on a gluten free bun
With onion, lettuce, tomato, pickles and your choice of side.

Build Your Own Hamburger 10.99
Toppings .99¢ each

American - swiss - provolone - pepper jack
cheddar - mozzarella - - jalapeño peppers –
sautéed onions – smoked bacon
sautéed mushrooms - – fried egg
Add avocado to any burger for \$1.50

Turkey Burgers are not gluten free

SIDES

Chicken Tortilla	Ceaser Salad	Sweet Corn
Chili(Addit Charge)	Garden Salad	Ale House Chips
Mixed Fruit	Green Beans	Tator Tots

Sides can be sold separately

Sandwiches

All sandwiches are served on a Gluten Free Bun with pickles and your choice of side.

Additional toppings available at .99 each.

Turkey Avocado Club Pan roasted turkey, bacon, avocado, lettuce, tomato and mayo served on toasted bread. 11.99

Ale House Reuben Sliced corned beef, sauerkraut, swiss cheese and 1000 Island dressing. 11.99

Chicken Sandwich Char-grilled with mayo, lettuce and tomato 9.99

Blackened Chicken Philly Blackened chicken tenderloins, caramelized onions, mushrooms and peppers topped with melted pepper jack cheese 11.49

Philly Cheese Steak Seasoned steak, provolone cheese, mushrooms, caramelized onions and peppers served on a 11.49

Cordon Bleu Melt Grilled, ham, mixed greens, swiss cheese, dijon mayo. 11.99

BBQ Pork Sandwich Slow cooked pork tossed with a sweet BBQ sauce or Carolina gold Mustard, 11.49
Add cheese or smoked bacon for .99 each

Omit Haystack Onions

Monster BLT Hickory smoked bacon piled high with lettuce, tomato and mayo served on your choice 10.99

Pizza

Gluten Free crust available in the 10 inch 9.29

Toppings: 10 inch .75 each

Pepperoni	Ham	Green Peppers	Green Olives
Andouille Sausage	Onion	Mushrooms	Pineapple
Chicken	Basil	Tomatoes	Extra Cheese
Bacon	alapenos	Black Olives	Extra Sauce

Specialty Pizza

Gluten Free 10 inch 11.99

No Substitutions

Vegetarian

Green pepper, onion, tomato, mushrooms and black olives.

Margarita

Garlic butter, fresh basil, tomato, mozzarella and Parmesan cheese.



If you're interested in holding an event at the New Berlin Ale House, New Berlin Bowl or Banquet Center, please contact our management at 262-641-0016. We would be more than happy to work with you and your group.

*Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness